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Reserve

# Institutional Feeding Managers Stewards-Chefs-Cooks

## ATTENTION PLEASE!

### RATION SAVER!

"Word to the Wise" -- point allotment is on the basis of dollar revenue and the number of people served for OPA Class III establishments and on the number of people served without regard to revenue for OPA Class IV establishments. A restaurant which stays closed for days or weeks is neither serving customers nor taking in any money, making the allotments for the next period short in points. It would be better to limit the servings of rationed foods to certain meal hours and feature dairy dishes, eggs, omelets, waffles, hotcakes, salads and sandwiches of non-rationed foods during the other hours. In the meat servings it is wise to carefully check portions and not exceed the budgeted allotment for the day or week.

News of PORK being cut in ration points is something of interest to all Institutional Managers. You will be able to serve meat dishes at low point value.

### NEWS THAT PLEASES!

Pork will make up more than half the month's total MEAT Supply.

Every cut, with the exception of Spareribs, has gone down from one to two points per pound, -- a type of meat adaptable to all kinds of dishes, from Chop Suey to Arter Med Fläsk (Pea Soup and Pork) and it is on the market for you to use.

Ready to eat Beef and Pork reflect these changes -- and these items will be reduced in points from one to four points -- good news for fountain lunch and sandwich people.

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POTATOES ARE A "NO-POINT FOOD!"

(over)

Suggestions to Help in Menu-Planning and Variety of Ways  
to Serve Pork:

Cured Pork with Rice  
Sausage, Cabbage and Apple in Casserole  
Pork Steak in Casserole  
Pork Pancake  
Scrapple

HAM AND MACARONI CROQUETTES

Ingredients	20	S e r v i n g s	
		50	100
Ham	1 Lb.	2-1/2 Lbs.	5 Lbs.
Macaroni	2 Lbs.	5 Lbs.	10 Lbs.
Cracker Crumbs	1/3 Lb.	3/4 Lbs.	1-1/2 Lbs.
Eggs	3	6	12
Milk	3/4 C.	2 C.	1 Qt.
Salt	3/4 Tsp.	1-1/2 Tsp.	1 Tbsp.
Pepper	1/4 Tsp.	1 Tsp.	2 Tsp.

Grind the Ham, add the cooked Macaroni.  
Add the Cracker Crumbs, Eggs, well beaten, Milk and Seasonings.  
Mix well together.  
Roll into cylindrical rolls.  
Roll in Cracker Crumbs, Egg and Milk and in Cracker Crumbs.  
Fry in Deep Fat.

BARBECUE SAUCE

Ingredients	20	S e r v i n g s	
		50	100
Onions, sliced	3 Oz.	8 Oz.	1 Lb.
Margarine	2 Oz.	4 Oz.	8 Oz.
Salt	1 Oz.	2-1/2 Oz.	5 Oz.
Vinegar	9 Oz.	1-3/8 Lbs.	2-3/4 Lb.
Tomatoes, canned	2 Lbs.	5 Lbs.	10 Lbs.
Red Pepper	1 tbsp.	2-1/2 tbsp.	5 tbsp.
Ginger	1/2 "	1-1/2 tbsp.	3 tbsp.
Nutmeg	1/2 "	1-1/2 tbsp.	3 tbsp.
Allspice	1/2 "	1-1/2 tbsp.	3 tbsp.
Sugar	2 Oz.	5 Oz.	10 Oz.
Water	1 Lb.	2-1/2 Lbs.	5 Lbs.

Brown the Onions in Butter until Crisp.  
Carmelize 2/3 of the Sugar sufficiently to make the water very black.  
Mix the remainder of the ingredients, add the Water and let come to a boil.  
Set in a cold place and, after the mixture has cooled, add the remainder  
of the Sugar.